

# Demonstration of Knowledge

## Wisconsin Food Code Fact Sheet #14

Based on the risks of foodborne illness inherent to the food operation, during inspections and upon request, the Person in Charge shall demonstrate to the Regulatory Authority, knowledge of foodborne disease prevention, application of the Hazard Analysis Critical Control Point (HACCP) principles and the requirements of this Code.

### **Items that may need to be described, stated or explained:**

- Food borne disease and personal hygiene relationship
- Food borne disease transmission prevention by employee with a food borne disease causing condition
- Food borne disease symptoms
- Time and temperature relationship of potentially hazardous foods and the prevention of food borne disease
- Hazards involved in eating raw/undercooked meat, poultry, eggs or fish
- Time and Temperature requirements needed for safe cooking of potentially hazardous foods (meat, poultry, eggs and fish)
- Time and temperature requirements needed for safe refrigerated storage, hot holding, cooling, reheating and transport of potentially hazardous foods
- Prevention of food borne disease and management control relationship – cross contamination, hand contact with ready to eat food, hand-washing, and food establishment maintenance requirements

- Food safety and equipment relationship
- Cleaning and sanitizing procedures for utensils and food contact surfaces of equipment
- Water source and requirements to maintain safe water
- Toxic materials – storage, use and disposal
- Critical Control Points – relationship to transmission of food borne disease and requirements of the code
- How to comply with HACCP plan when it's required
- Responsibilities, rights and authorities assigned by the Code to food employee, person in charge and regulatory authority



Meeting the “Demonstration of Knowledge” requirement may include answering questions or properly describing safe food-handling issues during the course of the inspection.